

Minutes

Alexandria Food Safety Advisory Council

4480 King Street – 5th Floor Conference Room

Wednesday March 21, 2011 – 2:15 PM to 3:45 PM

2:15 PM Gathering

2:20 PM Introduction of Participants.

- Bob Custard, EH Division Manager
- Kristin Garcia, EH Division Supervisor
- Stephen Hughes, EH Division Technical Specialist
- June Oden, ACPS
- Susan Grandgeorge, Joe Theismanns
- Declan Conroy, Food Talk / Senata Publishing
- Denise Sockwell, VDH Epidemiologist
- Jennifer Lehman, Restaurant Assoc. of Metropolitan Washington
- Wendy Albert, Tempo Restaurant
- Ron Orr, Virginia Department of Agriculture and Consumer Services
- Paul Magnant, Daniel O'Connell's

Introduction to new member, Paul Magnant. Gave information on his background and experience.

2:25 PM Agenda provides an overview of packages. The council addressed the items to determining:

- Should these items be in the packet?
- Are there any we should put off until later?
- What is missing?

Comments on the New Facility Construction Packet

- The audience of this packet is a builder, architect or engineer, and not necessarily the chef. However, there is that transition from the building to the operating, so both must be addressed. Remember, builders, architects, engineers don't necessarily think as chefs do, so there needs to be balance to that.
- Advise about spontaneous additions or untraditional ideas.
- Advise the user that there are multiple agencies involved in building a restaurant, and that approval in one agency does not equal approval in another.
- Incorporate a likely scenario timeline; advise the time it typically takes.
- Address major stumbling blocks. For example, instructions on countertop equipment or requirements for equipment of popular items.
- Advise clients that courtesy inspections are possible during the process. Perhaps have peer mentors or other qualified people identified as not the Health Department
- A list of items the restaurant should bring for the 'final' inspection (ex. Caulking gun).

Comments on the New Restaurant Welcome Packet

- Audience is for restaurants, chef, etc. that are about to open. We are looking to create a small manual to give resources, information and define the relationship between the restaurant and health department
- Include information on renewals, recertification's, or Temporary Events.
- Inspection guide should have breakout guides for each of the restaurant sections (ex. bar, kitchen, storage).
- Poster Ideas Comments
 - Poster guide for appropriate storage areas (ex. Meat on the bottom with produce above), cross contamination, and food allergies.
 - Include diagrams or pictures; Cartoons are better for ESL.
 - See Fairfax's website for their resources.
 - Graphic artists students are always looking for volunteer projects.
- Explain that there are a lot of educational materials and training available from the Health Dept. Ex. A training inspection.
- Education more prominent; tie it back to mission.
- Integrated pest management information in poster and quick reference guide.
- Closing/Opening checklist - Common helpful things (unplugging electrical equipment that saves power and prevents possible fires).
- Calibrate the thermometer guide; how to properly take temperatures without cross-contamination.

How should these items be packaged?

- Should it be a folder or binder? Three-ring binders stay together, but are easier to 'file' away. Pocket folders tend to be separated.
- Some of the poster items are not applicable to each facility. Should we not include this information, or include it to make this the go-to-Health Department guide or a reinforcement tool?

Website.

- Include everything on website.
- Hand washing demonstration or other videos.
- Graphic Design institutes have video programs who are looking for student projects.

Other members:

Sourcing for new members of the AFSAC. Recommendation was made to include more academia, culinary schools, and chef organizations that are locally available.

3:45 PM Adjourn